We Are What We Eat



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Introduction

A person always remains under the influence of Two Factors

Genetics and the **Environment**

A person can't change his **genetics** at his own But can change **environments** where s/he lives

The first touch of **Environment** to human specie is

Food

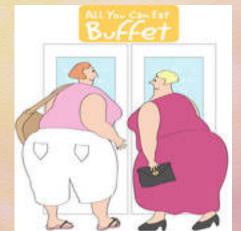
even before birth

And remains intact till the last breath

Aristotle's Saying

To be always young & healthy, do 4 things:

- Take a warm water bath daily irrespective of the weather
- Start the day with well-nutritious breakfast
- Beat tensions
- Marry with a virgin lady after each 5 years



NORMAL HUMAN PHYSIOLOGY



Normal human physiology revolves around the impact of food

Human **Cell** derives nutrients from the food eaten and keeps on multiplying to make **Tissues**, they are grouped together to develop **Organs** which collectively function like a **System**, and a set of systems is a **Human Being!!**

Thus Food is

- A fuel for the engine of life
- A pleasure there is so much to appreciate the food,
 i.e., its taste, smell and the way it looks
- A center of many social activities, it reminds us that we are alive.



Basic Food Nutrients Are

- Carbohydrate Fiber, starch, bread, rice, macaroni, etc.
- Protein Meat, milk, egg, pulses, nut, etc.
- Fat oil, ghee, tallow
- Vitamin mostly present in fresh fruits & veggies
- Mineral mostly present in fresh fruits & veggies
- Drinking Water



How Food Manufactures Us?

- A person is made up of a body, mind and soul
- Good interaction of these three human faculties makes the person most Productive
- While completing Metabolism, food is first
 Catabolized (broken down) in our Cells and then
 Anabolize (reconstitute) the human being. In this way
 it gives a shape to our body, a direction to the mind
 and a pathway to soul. Thus

'We Are What We Eat'

Let us see, how?



Under standard conditions:

- Body is 65% water which comes from all drinking sources
- It is made up of 20% bony structure, which is constituted by dietary Ca, P, Vit C & D, etc.
- And composed of 15% meat/fat which comes from dietary protein (60%), Carbos 20% & Fat (20%)
- Thus food is the ONLY building material of human being (and animals & plants as well)



This compound bone/meat/liquid structure of human being needs Fuel to function, i.e., Calorie

Under healthy conditions:

- 55% calories come from Carbohydrates (starch, fiber, polysaccharides)
- 30% calories come from Proteins (meat, milk, egg, pulses and nuts)
- And rest 15% from Fats (oil, ghee, butter)



Unlike a bridge or a building, human body is an alive structure and needs to **Grow**

For growth & function it needs

- Protein it comes from animals & plants
- Enzyme it comes from spices & herbs
- Hormone it is produced by protein, fat, herb, etc.



Once all beautiful human body is built, it demands safety within the body

Immune system is the first defense line of the body against the Viral/Bacterial diseases which is principally strengthened by all

6 Food Nutrient Groups

particularly the

Protein and Herb (veggie group)

AND NOTHING ELSE



Mind (not brain)



A human structure is quite **Useless Socially** in spite of the provision of *Building Material* & *Fuel* until its brain extends into **Mind** by the support of

- Zinc Rich sources are milk, meat, sea-foods & herbs
- Glucose A simple sugar derived from complex carbos
- Oxygen We take in through respiration, and
- Other Chemicals (e.g. serotonin, melatonin) which come from meat offal, soybean, aloevera, etc., a deficiency of which may create

Depression (past) & Tension (future)

Both hamper efficiency and isolate the person from the society

Soul or Spirit



Body is controlled by the brain, brain works under the beacon of **Mind** and mind is guided by the Spirit/**Soul**. (Soul is a meta-physical entity best understood by the study of religion)

The soul of a person is motivated by a Chemical Action in the Hypothalamus of the brain thinking of

Right Deeds

This chemical action is triggered off by the use of fresh Vegetables & Fruits along with Milk, Honey and Bird's Meat

Please Recall!!

- God promises all these foods in the heavens
- A person is best spiritually healed during Fasting (a concept of less & simple food intake)

Soul or Spirit

For instance,

Mood Swings

are regulated by the Minerals & Vitamins which is another dimension of the role of food

If such Attitudes are out of proportion then the Prime/Social Animal (human being) falls down to the grade of merely a wild animal

Remember! More control we can exercise over our life, the happier & healthier we will be



Losing Food Balance Means Inviting Diseases

Excessive Meat/Fat	Excessive Sweets	Excessive Caffeine
Atherosclerosis, heart attack, strokes	Imbalances hunger & fullness	Stops Ca to become part of body
Cancer	Cancer	Hyper-thyroidism
Obesity	Obesity	Hyper-lipidaemia
Diabetes	Diabetes	Insomnia & sleep apnea
High blood pressure	High blood pressure	High blood pressure
Osteoporosis, kidney stone	Dental carry	Osteoporosis
Gout & rheumatoid arthritis	Acidity	Acidity
Hemorrhoids	Memory loss in adults	
Appendicitis	Lack of learning capability	





Good & Bad Foods



Good Foods	Bad Foods
Dairy Group:	
Skim milk or 1% fat, Low fat cheese, yogurt, Churned Lussi, Packed milk	Whole milk, Full fat cheese/ yogurt, Full fat yogurt lussi with perra (a sweet), Open adulterated milk, Raw milk
Meat Group	
White meat (broiler & sea-fish)	Broiler leg piece, Red meat esp. beef, Bar-BQ, Hareesa, Siri paey, Brain masala
Grain Group	
Whole wheat, maize, barley, oat, rice	De-hulled grains, Pure starch, Less fibrous foods, Dense spicy foods, Polished rice



Good & Bad Foods



Good Foods	Bad Foods
Seed & Nut Group	
All seeds, beans and nuts esp. flaxseed, pea, gram, soybean	Nil
Inorganic Foods	
Black salt, Calcium salt, Brown sugar	Table salt, Ajinomoto, White sugar, Artificial sweetners
Liquid Group	
Clean drinking water, Standardized bottled water / mineralized	Polluted drinking water, Substandard bottled water, Fruit juices, Soda (pepsi, coke, 7-up, etc.), Black tea or blended with milk & sugar, Kashmiri tea, Coffee in any form, Hot chocolate, Alcohol

Food Adulterations



- Milk added with detergents (surf, hair-removing powder), fertilizer, cooking oil, hydrogen peroxide, polluted ice, gum, arrow-root flour, sub-standard dry milk
- Beef carcass filled with water, mixed with camel meat
- Mutton from sick & infected animals
- Broiler soaked in water to become heavy
- Poultry Egg replacement with turtle egg
- Spices & pulses mixed with brick/stone
- Veggies grown at nutrient deficient soils, irrigated by sewage water



Food Adulterations



- Fruits injected with sugar syrup and colors
- Cooking oil blended with cheaper seed
- Bread added with brown color
- Dry milk mixed with flour screening
- Tea leaves treated with animal blood
- Ghee making (hydrogenation) with higher %age of catalyst (lead/nickel)
- Food color replaced with paints
- Ketchup & cockroache??
- Packed juice from artificial essence
- Bhang-pakora, heroin-added fast foods & saunf-sapari
- AND LOT MORE.....

Dietary Misconceptions



- Food effects are Sard (cold), garam (hot), khushk (dry) and tar (wet)?
- 2. Strengthening human organs by animal organs?
- 3. Meat eating promotes anger & revenge (barbarianism)?
- 4. Animal slaughtering is cruelty?
- 5. Sweets on festivals and ceremonies?
- 6. Milk and son is not for sale?

Dietary Misconceptions

- 7. Fish eating only during the months of R?
- 8. Taking fish and milk together
- 9. Belching after meals?
- 10. Seven-up is good for digestion?
- 11. Be a vegetarian (Protein, iron and Vitamin B₁₂ deficiency)?
- 12. Three white poisons (sugar, salt & starch)?
- 13. Ghee or oil?

Some Terminologies

- low-fat: 3 g or less per serving
- low-saturated fat: 1 g or less per serving
- low-sodium: 140 mg or less per serving
- very low sodium: 35 mg or less per serving
- low-cholesterol: 20 mg or less and 2 g or less of saturated fat per serving
- low-calorie: 40 calories or less per serving.







WHAT TO DO?



Goal

Take **simple** diet/food and lesser in **quantity** (than the requirement!!)

A simple food is that which is:

- Natural and organic
- Low-fat and balanced to the requirement
- Without added sugar, salt or fat
- High in fiber, essential amino acids, essential fatty acids, vitamins, minerals & water



WHAT TO DO?



Eating lesser in Quantity can be achieved if:

- To skip lunch and have a low-fat snack
- To stop eating 2-3 hours before bedtime
- To drink plenty of clean water between meals
- Don't abruptly change the food habit
- Be realistic during feasts and eating out





- Despite its revolutionary cosmetics effect, it has stunned healthcare professionals as Food (a herb & a veggie)
- There are only two doors from where diseases attack on the human body (1) weak immunity, and (2) weak metabolism
- Fifty years world research shows that Aloe Vera closes both doors and strengthens human body being:
 - The strongest immune enhancer and antibiotic
 - The strongest metabolic synergy

See You Next Time with Part Two

